



AFTERNOON BREAK SELECTION

FIT FOR LIFE

Sliced Fresh Seasonal Fruit, Assorted Yogurts, Granola Bars, Bottled Waters, Assorted Sodas @ \$8 Per Person

CRUDITIES & DIP BASKET

Fresh from the Garden Vegetables in the raw, zucchini, asparagus, carrots, Broccoli, Celery, Cherry Tomatoes with herb dip, @ \$7 Per Person

MID DAY REFRESHER

Sliced Fresh Seasonal Fruit, Basket of Tortilla Chips and Salsa, Freshly Baked Cookies and Brownies. Assorted Soft Drinks and Bottled Waters
\$8 Per Person

CHOCOLATE LOVER'S BREAK

Chocolate Chip Cookies, Pecan Brownies, Variety of Candy Bars, Selection of Assorted Soft Drinks and Bottled Spring Water \$10 per Person

AFTERNOON BREAK

Selections of Baked Goods, Snack of the day, Whole Fresh Fruit, Regular and Decaffeinated Coffee, Herbal Teas, Assorted Juices, Bottled Spring Waters
\$12 Per Person

AFTERNOON DELIGHT

Assorted Scones, Cinnamon, Cranberry & Blueberry, Assorted Pound Cake, Plain, Marble, Strawberry Served with Regular and Decaffeinated Coffee, Herbal Teas, Bottled Water \$8 Per Person

AFTERNOON SNACK ATTACK

Individual Assorted Bag of Chips, Assortment of Candy Bars, Mixed Nuts, Assorted Sodas, Bottled Spring Water @ \$7 per Person



AL LA CARTE - SWEET & SAVORY

BAKED GOODS

Freshly Baked Assorted Cookies and Pecan Brownies, Topped with Fresh Berries and Powdered Sugar

\$21 Per Dozen

CANDY BOWL

Assortment of Miniature Candies \$4.95 Per Person

SWEET & SALTY PARTY MIX

Sweet and salty party mix with fresh mixed nuts, raisins, pretzels and M&M's
\$8.95 Per Person

MINI BREAK

Assorted cookies, flavored popcorn, Freshly Brewed Ice tea

\$7 Per Person

FRESH SEASONAL FRUIT

An Assortment of Fresh melons, grapes, berries with a yogurt dipping sauce

Small Tray \$35 Serves 10

Medium Tray \$52 Serves 15

Large Tray \$70 Serves 20



BREAKFAST SELECTIONS (10 PER MINIMUM)

CONTINENTAL BREAKFAST \$9 PP

Fresh Fruit, Assorted Bagels, Muffins, Danish, Croissants (Includes Butter, Cream Cheese & Jam) Orange Juice, Freshly Brewed Coffee

EXECUTIVE BREAKFAST \$11 PP

Fresh Sliced Fruit and Berries, Assorted Cereals, Assorted Bagels, Muffins, Danish, Orange Juice and Freshly Brewed Coffee

ALL AMERICAN BREAKFAST \$12 PP

Scrambled Eggs, Sausage Patty or Bacon, Breakfast potatoes, Orange Juice & Freshly Brewed Coffee

BREAKFAST BUFFET \$14 PP

Scrambled Eggs, Bacon, Sausage Patty, Breakfast Potatoes, Pancake or Waffle with Orange Juice and freshly brewed coffee

HEARTY BREAKFAST BUFFET \$16 PP

Scrambled Eggs, Bacon, French Toast or Pancakes, Breakfast potatoes, Freshly Baked Muffins, Scones, Bagels, Croissants and Danish accompanied with Butter, Jam and Cream Cheese

CONTINENTAL COMBOS - (10 PERSON MINIMUM)

SWEET BEGININGS \$13 PP

Assorted Breakfast Pastries served with Berry Crunch Parfait and Fruit Platter

BREAKFAST PLATTERS

SMOKED SALMON PLATTER \$12 PP

Sliced Smoked Salmon with assorted bagels, whipped cream cheese, sweet red onions, capers

BAGEL PLATTER \$6 PP

Assorted Bagels accompanied with Butter, jam and Cream Cheese



BERRY CRUNCH PARFAIT \$5 EA

Morning Parfait

Fresh Berries Granola & Plain Yogurt

EGG SANDWICHES \$6 EA

Choice of English Muffin or Croissant

Fried Egg or Egg White

- Sliced Tomato, Swiss Cheese & Basil
- Sautéed Spinach with Hollandaise Sauce
- Ham, Mozzarella
- Peppers, Onions, Mozzarella
- Smoked Bacon, Sausage, Mozzarella

BREAKFAST TACOS \$3 EA (12 MINIMUM)

Served with Ranchero Sauce. White Flour or Corn Tortilla

Scrambled Egg, potatoes,

Scrambled Egg, Bacon, sausage, ham, mozzarella

Scrambled Egg, Feta Cheese, Spinach, black beans,

HEALTHY TACOS

Egg White, Feta & Spinach

Egg White, Bell Peppers, Cilantro, Mushrooms & Mozzarella

BREAKFAST PIZZAS \$8 EA

SPINACH

Spinach, Egg, Feta, Pecans, Tomatoes, Mozzarella, Parmesan

ALL MEAT

Sausage, Bacon, Mushroom, Cilantro, Onion, Egg, Mozzarella, Parmesan

GARDEN

Mushrooms, Onion, Julienne Peppers, Cilantro, Mozzarella, Parmesan



JUST DESSERTS & BEVERAGES

(12 Piece Minimum Order unless otherwise Noted)

Bite-Sized Chef Choice Dessert Assortment

\$2.00 per pierce

Bite Size Assortment of Cheese Cake Squares

\$2.50 per pierce

Assorted Cake Pops

\$2.50 per pierce

Brownie Bites

\$1.50 per pierce

Assortment of Cookies

\$2.00 per pierce

Mini Cup Cakes

\$2.25 per pierce

Assortment of Tartlets

\$2.50 per pierce

Assorted Dessert Tray

To Include Assorted Cookies, Pecan Brownies, And Assorted Cheese Cake Bites.

\$35.00 dozen

Assorted Cookies and Pecan Brownie Tray

Assorted Cookies and Pecan Brownies Topped with Powdered Sugar & Strawberries.

\$24.00 dozen

Assorted Cake Dessert Platter (Cakes of the Day)

Assorted Slices of Cake of the day Topped with Powdered Sugar & Strawberries.

\$54.00 - 12 Pieces



DESSERT PANS (*Dessert Pans Must have 24 Hours in Advance to Order*)

Tres Leches Cake

Three Milks" – sweetened condensed, cream and whole milk poured over rich sponge cake and finished with whipped cream and fresh fruit – incredible!

Homemade Pecan - Banana Bread Pudding

Topped with a Vanilla Cream Sauce and Strawberries

\$30 1/2 Pan Serves 6-8 \$60 Full Pan Serves 12-14

BEVERAGE SERVICE

JUICES

Premium Orange Juice with Medium Pulp @ \$21.00 gallon

Cranberry Juice \$18.00 gallon

Lemonade @ \$18.00 Gallon

SODAS

Assorted Canned Sodas \$1.50 ea

WATER SERVICE

Bottled Waters @ \$2.00 each

San Pellegrino Sparkling Water @ \$3.00 each

COFFEE SERVICE

Freshly Brewed Regular Coffee @ \$18.00 gallon

Decaffeinated Coffee @ \$18.00 gallon

Serves 10-12 - Includes cups, sweeter, stirrer and half & half

TEA SERVICE

Freshly Brewed Iced Tea @ \$18.00 Per Gallon

Assorted Herbal Teas @ \$2.50 ea

Serves 10-12 - Includes cups, sweeter, stirrer and lemon



SANDWICHES WRAPS & MORE

THE LUNCH BOX \$12.00 PP

Choice of Sandwich, Bag of Potato Chips, Pecan Brownie & Beverage

THE LUNCH BOX DELUXE \$14.00 PP

Choice of Sandwich, Small Pasta Salad, 2 Cookies, Small Fruit Salad & Beverage

BUILD YOUR OWN LUNCH BOX - \$10 PP 6 (MINIMUM)

Individual boxed lunch labeled for your convenience and served with your choice of Sandwich or Flavored Wrap (See Sandwich List)

Bread Choices: Slow Dough, Sweet Mesquite, Tandoori Naan Flatbread

Choice of One Side: Chips, house salad, Pasta Salad, Fresh Fruit Cup

Choice of Dessert: Cookie or Pecan Brownie

CHOICE OF SANDWICHES:

ZESTY ROSEMARY GRILLED CHICKEN

Grilled Chicken, Dry Aged White Cheddar, mixed greens and Tomato

PESTO CHICKEN

Grilled Chicken, Mixed Greens, Diced Tomatoes, Feta Cheese

SMOKED TURKEY + BACON

Turkey, bacon, sliced avocado, mixed greens, Swiss cheese

THE ORIGINAL DISTRICT MOOF 1/4

Ham, Salami, Mozzarella, Olive Relish, and Dispread on Gambino Bread

BISTRO ROAST BEEF & CHEDDAR

Toasted wheat bun, horseradish cream sauce with Roast Beef, lettuce, red onions, & cheddar cheese.

HAM + SWISS

Ham, Swiss cheese, mixed greens, Dijon mustard



SOUTHERN STYLE CROISSANT

Fresh Croissant filled with Chicken Salad, mixed greens, tomato

TUNA SALAD CROISSANT

A bold and flavorful tuna salad with red peppers, purple onion, tomatoes and lettuce

GRILLED ROASTED VEGETABLE

Toasted Wheat Bun, Dispread, Romaine, Grilled Zucchini, Squash, bell peppers, mushrooms and Feta Cheese.

BLT

Crispy Bacon, Sliced Tomato, Truffle Aioli, Fresh Spinach

GARDEN

Fire-Roasted Corn and Rice Patty with Cilantro, Fresh Spinach, Julienne Peppers, Feta and Roastper Sauce

FLAVORED WRAPS

CHICKEN CAESAR

Grilled Chicken, Romaine lettuce, Parmesan Cheese, Croutons and Caesar Dressing

FRESH SMOKED TURKEY

Sliced Cumber, Tomato, Alfalfa Sprouts and Avocado

TURKEY CLUB

Smoked Turkey Breast, Cheddar Cheese, Bacon, Mixed Greens



WRAPS

GOURMET TANDOORI NAAN FLAT BREAD WRAPS -\$13 PP (6 MINIMUM)

Individual box lunch labeled for your convenience and served with your choice of Gourmet Wrap

Choice of One Side: Chips, house salad, Pasta Salad, Fresh Seasonal Fruit Cup
Choice of one Dessert: Cookie or Pecan Brownie

BEEF TENDERLOIN

Tenderloin Sliced, Arugula, Gorgonzola, Red Onion and Roastper Sauce

TURKEY

Turkey Patty with Mixed Green, Tomato, Onion and Dispread

GRILLED MAHI MAHI

Teriyaki Marinated Mahi Mahi, Cilantro, Red Cabbage, Roastper Sauce

SEARED SHRIMP

Seared Shrimp, Roastper Sauce, Cilantro and Cabbage

SANDWICH TRAYS

GOURMET SANDWICH TRAY \$12 PP

Looking for something a little different? Try one or a combination of our Grilled Ahi Tuna Burger with Roastper Sauce, Grilled Mahi Mahi, Grilled Chicken Pesto, and Bistro Roast Beef & Cheddar

CLASSIC DELI TRAY \$8 PP

A Mix of Sliced Smoked Turkey, Ham, Roast Beef, served with Swiss, Provolone and Cheddar cheeses. Leaf lettuce, vine-ripened tomatoes, onions and pickles accompany your platter with your choice of condiments. Dispread, mustard Assorted Breads, Served **with Chips**.

DISTRICT MUFFALETTA TRAY \$8 PP

Toasted Gambino Bread, Ham, Salami & Mozzarella Topped off with our Famous Olive Relish Recipe.



VIP SANDWICH TRAY \$13 PP

Rosemary Grilled Chicken, Beef Tenderloin Flat Bread, Smoked Turkey & Bacon, Salmon Avocado with roasted red peppers & arugula, Grilled Shrimp Flat Bread, Turkey Flat Bread, Original Muffaletta.

CEO SANDWICH TRAY \$12 PP

Terrific Tuna Salad, Turkey Club, Southern Style Chicken Salad, Rosemary Grilled Chicken, Smoked Salmon with cream cheese, Chicken Caesar Wrap, Fresh Smoked Turkey Wrap, Bistro Roast Beef, Grilled Roasted Vegetable.

BURGER PANS

Build Your Own Gourmet Burger Pans \$12 PP

Angus Burger, Turkey, Rosemary Grilled Chicken, Bison Buffalo with a Slow Dough Bun.

Additional Toppings

- Apple Smoked Bacon *\$2.00*
- Gorgonzola Cheese *\$1.00*
- Mozzarella Cheese *\$1.00*
- White Dry Aged Cheddar *\$1.00*

Served with dispread, mustard, Romaine, Tomatoes, Onions, and Pickles.

Choice of side: Assorted Chips or District Salad.



SIDE SALADS – (Served Family Style)

Our salads are prepared fresh daily and are complimented with our exclusive dressings.

CLASSIC CAESAR

Fresh Romaine, Mix Green, with our homemade Caesar Dressing and Croutons! Top it off with our Rosemary Marinated Chicken Breast and Shredded Parmesan Cheese.

Choice of Rosemary Grilled Chicken or Panko Crusted Chicken.

\$30 ½ pan serves 6 – \$60 full pan serves 12

\$48 ½ pan w/ meat – \$96 full pan w/ meat

SPINACH SALAD

Spinach Salad tossed with Raisins, Cabbage, Jicama, Feta Cheese, Pecans and Honey Balsamic Vinaigrette with

Choice of Rosemary Grilled Chicken or Panko Crusted Chicken.

\$30 ½ pan serves 6 – \$60 full pan serves 12

\$48 ½ pan w/ meat – \$96 full pan w/ meat

DISTRICT SALAD

Romaine, Mix Green, Cabbage, Celery, Jicama, Pecans, Diced Tomato, Parmesan and Lemon-Garlic Vinaigrette.

Choice of Rosemary Grilled Chicken or Panko Crusted Chicken.

\$30 ½ pan serves 6 – \$60 full pan serves 12

\$48 ½ pan w/ meat – \$96 full fan w/ meat

GREEK SALAD

Romaine, Tomatoes, Cucumbers, Red Onions, Kalamata, bell peppers, pepperoncini peppers, Olives, Feta Cheese

Choice of Rosemary Grilled Chicken or Panko Crusted Chicken.

\$35 ½ pan serves 6 – \$70 full pan serves 12

\$48 ½ pan w/ meat – \$96 full fan w/ meat

KALE CAESAR AND CAPERS

Fresh Kale Leaf, Mixed Green, with our homemade Caesar Dressing, Croutons and Parmesan Cheese.

Choice of Rosemary Grilled Chicken or Panko Crusted Chicken.

\$35 ½ pan serves 6 – \$70 full pan serves 12

\$48 ½ pan w/ meat – \$96 full fan w/ meat



PASTA PANS

PENNE MARINARA

Penne with our Homemade Marinara Sauce, topped with Fresh Basil, Parmesan Cheese
Choice of Grilled Chicken or Panko Crusted Chicken.

\$45 ½ pan serves 6 – \$90 full pan serves 12

\$60 ½ pan w/ meat – \$120 full pan w/ meat

PESTO PENNE

Penne with our Homemade Pesto Sauce, topped with Fresh Basil, Parmesan Cheese and Diced Tomatoes

Choice of Rosemary Grilled Chicken, Panko Crusted Chicken or Venison Sausage

\$45 ½ pan serves 6 – \$90 full pan serves 12

\$60 ½ pan w/ meat – \$120 full fan w/ meat

MEATLOAF LASAGNA

Turkey Meatloaf Layered with Lasagna Noodles, topped with a Spinach Marinara and Roasted Red Pepper Sauce. (Served with a side Caesar Salad)

\$55 ½ pan serves 6 – \$110 full pan serves 12

BLACKENED MAHI MAHI PICATTA- 13

Grilled Blackened Mahi Mahi, Fresh Spinach, Linguine, tossed with our Blended sauce of Capers, Kalamata Olives, Pepperoncini's, Mushrooms and Lemon-Garlic Sauce

\$75 ½ pan serves 6 – \$150 full pan serves 12

PAPPARDELLA SALMON

Pappardelle tossed in a Ginger Sesame Oil Cream Sauce, topped with Stir Fry Vegetables and Salmon

\$80 ½ pan serves 6 – \$160 full pan serves 12

CHICKEN & PENNE SPINACH SALAD

A Fabulous Combination of Hot Penne Pesto with a Fresh Spinach Salad tossed with Balsamic Vinaigrette, Cabbage, Jicama, Feta Cheese, and Pecans..(Pasta and Salad is served in separate pans)

Choice of Rosemary Grilled Chicken or Panko Crusted Chicken.

\$54 ½ pan serves 6 – \$110 full pan serves 12

LINGUINE AND MEATBALLS

Linguine with our homemade Marinara Sauce, Market Meatballs, topped with Parmesan Cheese, Diced Tomatoes & Basil

Choice of Turkey Meatballs or Market Meatballs (Veal & Turkey).

\$60 ½ pan serves 6 – \$120 full pan serves 12



SIGNATURE PANS

ROSEMARY GRILLED CHICKEN BREAST

Served with one side.

\$54 ½ pan serves 6 – \$108 full pan serves 12

ARTICHOKE SPINACH STUFFED CHICKEN

Grilled Chicken Butterfly stuffed with Spinach and Artichoke and Topped with a Mediterranean sauce. Served with choice of 2 Sides

\$72 ½ pan serves 6 – \$144 full pan serves 12

GRILLED CHICKEN OPEN FACED REUBEN

Grilled Chicken Breast served over a slice of Rye Bread topped with Sautéed Spinach and Feta cheese.

\$54 ½ pan serves 6 – \$108 full pan serves 12

SEARED SALMON

Topped with a Ginger Cream Sauce and Arugula. Served with Parmesan Garlic Mashed Potatoes and Broccoli

\$84 ½ pan serves 6 – \$168.00 full pan serves 12

4oz FILET CENTER CUT BEEF TENDERLOIN

Grilled to perfection and Topped off with a Red Wine Glaze

Served with one choice of side vegetable or starch.

\$104 ½ pan serves 8 – \$208 full pan serves 16

8oz FILET CENTER CUT BEEF TENDERLOIN

Grilled to perfection and Topped off with a Red Wine Glaze

Served with one choice of side vegetable of starch.

\$195 ½ pan serves 8 – \$385 full pan serves 16

SIDES TO CHOOSE FROM:

Sautéed Green Beans with Pecan | Maple Glazed Carrots | Brussels Sprouts
Seared Broccoli | Parmesan Garlic Mashed Potatoes | Roasted Potatoes
Sautéed Spinach | Rice Pilaf